

CALITERRA®

Tributo Gran Reserva Sauvignon Blanc 2023 6x75cl

Grapes

95% Sauvignon Blanc
5% Chardonnay

Region/Appellation

Casablanca Valley

Alcohol by volume

13.00%

Residual Sugar

1.63 g/l

pH

3.07

Total Acidity

5.88 g/l

Drinking Window

2024 - 2028

Tasting Guide



Tasting note printed

03/07/2024

Winemaker Notes

It displays medium intensity as well as soft citric and herbal notes which are the first to stand out on the nose. Aromas of white fruits, such as Williams pear, complete its ample aromatic range. Very balanced and mineral on the palate, the wine has a crisp acidity that highlights its flavours. Its long persistence, as well as its great freshness and vivacity, make this a complex wine, ideal for enjoying in everyday life.

Vineyard

The Colchagua Valley is home to the Caliterra Estate, located 200 km south of Santiago and 60 km from the coast at 150 metres above sea level. Caliterra Estate has approximately 1,085 ha with approximately 75% of untouched land and Mediterranean climate, where cool nights and gentle breezes temper the sun's energy creating perfectly ripe, intense, concentrated and balanced wines.

Winemaking

Fermentation: 80% Stainless Steel Tanks 11% in previously used French oak barrels. Barrel Ageing: French Barrels of 5th use for 2 months.

Vintage

This season began with 422mm of rain, 9.1% lower than the historic average. However, it was sufficient to bring to capacity the soil humidity levels across the property, thereby ensuring an excellent supply for the start of the season. The 2023 vintage is regarded as slightly warmer than normal. However, there were significant variations between the different months. Budburst came at around the usual time and was normal and even, except for some varieties (Cabernet Sauvignon and Merlot) in which it was more irregular. Spring frost in late September affected the lower-lying part of the estate where there are vineyards of Merlot, Cabernet Franc, Malbec and Carmenere. Meanwhile, lowering was relatively brief at 1-2 weeks, leading to good fruit set and fruiting. Veraison was rather slow due to January being slightly cooler.

Food match

Grilled and Roasted White Meats

Enjoy with roasted artichoke with fresh mint



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